



The lobby at Kimpton Hotel Enso

ROOM REQUEST

EASTERN INFLUENCE

Set in the heart of Japantown, zen-like **Kimpton Hotel Enso** lures guests with 131 guestrooms appointed by Los Angeles firm Beleco Design, the masterminds behind The Gray Hotel in Chicago and Mar Monte Hotel in Santa Barbara. All are appointed with modern-meets-Eastern touches, including shibori accent pillows and artwork. Hotel offerings include a nightly complimentary wine hour; a vending machine stocked with Japanese soft drinks; a fitness center and in-room yoga mats; and an outdoor

courtyard with a firepit and lawn games. "It is paramount that we connect with the cultural significance of Japantown, as there are only three Japantowns left in the United States, with San Francisco's being the oldest," says General Manager Marlon Smith. "The hotel strives to give visitors a flavor of Japanese culture while supporting the vibrant community. When visitors come to Japantown, they come to experience the culture and food of Japan, without needing a passport." ensohotelsf.com

BY JENNIE NUNN

KIMPTON HOTEL ENSO: JAMES BAIGRIE

The dining room at Copra



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God's Own coconut dessert

EAT HERE NOW

Realizing there was nothing like it in San Francisco's culinary space, chef and owner Srijith "Sri" Gopinathan (of Ettan Palo Alto fame) decided to open **Copra**, inspired by his childhood. "Copra pays homage to the coastal cuisines of India's southern states, mainly Kerala, where I was born, and Tamil Nadu, which is where I spent my formative years," says Gopinathan of the eatery in the Fillmore District. "We looked to Sri Lanka for influence as well. What we really are aiming to do, though, is to honor the women in particular from our families who raised us, who nurtured us. You can see some of their recipes reflected on the menu, as we are telling their stories through our food at Copra, and sharing credit with them." Menu standouts range from the crab curry with roasted coconut, coriander, tamarind and red onion served with appam (a thin pancake made from fermented rice batter) to the Chutney Palette, which Gopinathan explains captures the depth of the cuisine through four small stories. "From charred wild gooseberries melded with garlic, shallots, tamarind and curry leaves to fresh ghost peppers made more robust with dried chilies and roasted lentils, each one offers big flavors and a balance of sweet, sour and spicy elements." coprarestaurant.com

Located along the waterfront in the Embarcadero, the newly reimagined **La Mar Bar**, adjacent to Peruvian restaurant La Mar Cocina Peruana, is the latest venture from chef/owner Gaston Acurio. Interior designer David Magid of Los Angeles-based architecture firm Magid Studio fashioned the space with a green tile ceiling, globe pendant lamps and a giant, handwoven hanging sculpture commissioned from Peruvian artist David Goicochea. "We wanted to reinvent the space into a destination offering a unique menu of beautifully presented, pisco-centric cocktails and refreshing, sharable Peruvian-inspired bar snacks," says Greg Spire, the restaurant's general manager. "We wanted to celebrate the many aspects of Peruvian culture with our cocktail menu." lamarbar.com



Peruvian bar snacks at La Mar Bar

LA MAR BAR: MARC FIORITO

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FROM TOP: The Ruse's indoor-outdoor poolside pavilion; the hotel's exterior

HOME GROWN

The Donum Estate, a beloved 300-acre winery and sculpture garden in Sonoma, has just debuted its **Donum Home Collection** consisting of goods like olive oil made from cold-pressed organic olives grown on-property, hand-spun wool-and-cashmere blankets by local artisans and handmade soaps using estate-sourced honey and dried lavender and calendula from the cutting garden. "We're excited to enter this phase in our journey introducing products naturally derived from estate-sourced products and ingredients," says the brand's CEO, Angelica de Vere Mabray.

thedonumestate.com

FARTHER AFIELD

HONOR ROLL

Originally built in 1929 and operated as Hotel President until the late 1960s (the original sign still remains outside), the painstakingly restored **Graduate Palo Alto** has opened in downtown Palo Alto. Located five minutes from Stanford University, the 100-room, Spanish colonial-style hotel was restored based on an original 1958 photograph of the lobby with wood-beamed ceilings, tile floors and a handwoven tapestry. Guestrooms are appointed with upholstered settees, hand-painted wallpaper depicting redwood flowers, custom brass-and-wood beds with redwood detailing and Malin+Goetz apothecary products. "From the historical significance of the hotel as a community landmark to the design that weaves decades of stories into layered, thought-provoking décor, Graduate Palo Alto is a love letter to Stanford and the greater Bay Area," says Kevin Osterhaus, president of Graduate Hotels. "We worked incredibly hard to restore the architectural and design elements fundamental to the property while creating a refreshed design that encourages curiosity from even the most well-versed alums and locals." The property also features a rooftop bar, President's Terrace, with an outdoor fireplace and sweeping city views. graduatehotels.com

ROOM REQUEST

VICTORIAN CHARM

In Healdsburg, **The Ruse** Hotel showcases 11 Victorian-meets-midcentury modern guest rooms with four-poster beds and fireplaces and a long list of amenities including a pool, two bocce courts, six pickleball courts and an 18-hole Jack Nicklaus-designed putting green. "Healdsburg has always been a charming town, but with the addition of The Ruse, the town has become an even more enchanting place to visit for the most discerning of wine country tourists," says managing partner Patrick Wilhelm. theruse.com

FROM LEFT: The Graduate Palo Alto; the hotel's lobby

The Miller House at Frank Family Winery

House Rules

To fulfill their longtime passion for entertaining and hosting, Leslie and Rich Frank, founders of Frank Family Vineyards, have opened **The Miller House** on a bucolic site where they once exchanged wedding vows amid a grove of cypress trees. The new venue offers wine pairings alongside cuisine prepared by chef Christina Machamer. Architect Howard J. Backen designed the 2,300-square-foot modern farmhouse-style hospitality center with an expansive ceiling clad in redwood and a seating area anchored by a cozy fireplace and floor-to-ceiling sliding glass doors. "The new space allows our hospitality team to offer an extraordinary experience where guests can expand their knowledge of wine and food while enjoying vineyard and mountain views from the valley floor," explains Leslie Frank. "I always loved the spot where our Miller House currently stands. My vision was to integrate the natural surroundings of this special location with the design itself, and I think Backen and his team exceeded that request." frankfamilyvineyards.com

BY JENNIE NUNN

THE MILLER HOUSE AT FRANK FAMILY WINERY: TUBAY YABUT

DONUM HOME COLLECTION: ALEXANDER RUBIN PHOTOGRAPHY; GRADUATE PALO ALTO: DAVID MITCHELL PHOTOGRAPHY